



B O D E G A S O T T A N O

SOTTANO · BLEND
Reserva



Grape Variety

50% Malbec · 40% Cabernet Franc · 10% Syrah

Region of Origin

60 % Perdriel, Luján de Cuyo - 40% Altamira, San Carlos

Vine cultivation

Vertical shout position trellising

Yield

5 Tons / Hectar = 2 Tons / Acre

Vinification

Its fermentation is made in stainless steel tanks of 10.000 litres with selected yeasts with a cold maceration of 5 days. Complete maceration time was 31 days

Ageing process

12 months in oak barrels (70% French and 30% American)

Tasting Notes

Deep purplish red color with black dye. A unique aromatic condition marked by: berries, foral aromas, cassis, complied by notes of oak as coffee, chocolate, snuff and more. In his «oily palate» invites us to enjoy every drop and gives structure to accompany special moments

Serving Temperature

14° - 16° C